

folate per kilogram of raw sausage meat. The folic acid and/or folate is added to the raw sausage meat in a uniform distribution, preferably during the operating step in which spice is added.—;

Page 5, lines 15 and 16: cancel and substitute therefor --The novel features which are considered to be characteristic of the invention are set forth with particularity in the appended claims. The invention itself, however, in respect of its structure, construction and lay-out as well as its manufacturing techniques, together with other advantages and objects thereof, will be best understood from the following description of preferred embodiments.—;

Page 5, line 17: add –DETAILED DESCRIPTION OF THE PREFERRED EMBODIMENTS.—;

Page 10, line 1: cancel and substitute therefor –What is claimed is:—;

Page 11, line 2-7: cancel; and

page 12, line 1: cancel “Abstract” and substitute therefor –ABSTRACT OF THE DISCLOSURE.—.

In the claims:

Cancel original claims 1-5;

Cancel amended claims 1-4; and

Add the following new claims:

5. (New) A method of making raw sausage, comprising the steps of:
providing diminuted raw sausage meat;
adding to the diminuted raw sausage meat in uniform distribution from about 4 mg to about 25 mg per kilogram of raw sausage meat a material selected from the group consisting of folic acid and folate.
6. (New) The method of claim 5, further comprising the step of adding spice to the diminuted raw sausage meat.
7. (New) The method of claim 6, wherein the spice comprises at least one of ground black pepper and shredded black pepper.